

In the Claims:

Please amend the claims as shown in the following listing of claims, which will replace all prior versions and listings of claims in the application.

1-12. (Canceled)

13. (Currently Amended) A method for the preparation of a potato juice product, comprising:

obtaining a pressed potato juice having a ratio of base-forming to acid-forming components of at least 1.5;

separating fiber or starch residues from the juice by filtration through a microfilter to ~~product~~produce a microfiltrate; and

performing electrodialysis on the microfiltrate to produce an electrodialysate.

14. (Previously Presented) The method of claim 13, wherein fiber or starch residues are separated through ultrafiltration, to product an ultrafiltrate.

15. (Previously Presented) The method of claim 14, wherein electrodialysis is performed on the ultrafiltrate.

16. (Previously Presented) The method of claim 13, further comprising drying the electrodialysate.

17. (Previously Presented) The method of claim 16, wherein drying comprises adding a silicate-containing carrier substance to the electrodialysate.

18. (Previously Presented) The method of claim 17, wherein drying comprises adding highly disperse silicon dioxide to the electrodialysate.

19. (Previously Presented) The method of claim 16, wherein the drying comprises spray-drying or drum-drying.

20. (Previously Presented) The method of claim 13, further comprising adding a stabilizer to the pressed potato juice.

21. (Previously Presented) The method of claim 20, wherein the stabilizer is a natural antioxidant.
22. (Previously Presented) The method of claim 21, wherein the natural antioxidant is lemon juice or a lemon juice product.
23. (Previously Presented) The method of claim 13, wherein obtaining the pressed potato juice comprises pressing one or more potatoes.
24. (Canceled)
25. (Currently Amended) The method of claim ~~[[24]]~~13, wherein the ratio of base-forming to acid-forming components is above 3.5.
26. (Previously Presented) The method of claim 13, wherein the pressed potato juice is from at least one of the Desiree or Ackersegen potato varieties.
27. (Previously Presented) The method of claim 14, wherein the ultrafiltration is carried out using an ultrafilter having a cut-off of below 100,000 Da.
28. (Previously Presented) The method of claim 27, wherein the ultrafilter has a cut-off of below 10,000 Da.
29. (Previously Presented) The method of claim 28, wherein the ultrafilter has a cut-off of approximately 1,000 Da.
30. (Previously Presented) The method of claim 13, wherein the electrodialysis is carried out using a membrane stack.
31. (Canceled)
32. (Previously Presented) The method of claim 13, wherein the potato juice product obtained is supplemented with at least one additional agent.
33. (Previously Presented) The method of claim 32, wherein the at least one additional agent is a vegetable or fruit juice, a stabilizer, a flavoring or coloring agent, a thickening agent, or a reconstitution or electrolytic agent.

34. (Previously Presented) The method of claim 33, wherein the at least one additional agent is a stabilizer further defined as a natural antioxidant.
35. (Previously Presented) The method of claim 33, wherein the at least one additional agent is a natural flavoring or coloring agent.
36. (Previously Presented) The method of claim 32, wherein the at least one additional agent is a vitamin, mineral substance, trace element, or secondary plant substance.
37. (Previously Presented) The method of claim 13, further comprising administering the potato juice product to a subject.
38. (Previously Presented) The method of claim 37, wherein the subject is a human.
39. (Currently Amended) A potato juice product obtained by:
obtaining a pressed potato juice;
separating fiber or starch residues from the juice by filtration through a microfilter to produce a microfiltrate; and
performing electrodialysis on the microfiltrate to produce an electrodialysate having a ratio of base-forming to acid-forming components of at least 2.5.
40. (Previously Presented) The potato juice product of claim 39, further defined as comprising 1000 mg/l of organic components, determined as non-purgeable organic carbon.
41. (Previously Presented) The potato juice product of claim 40, comprising 2000 mg/l of organic components, determined as non-purgeable organic carbon.
42. (Previously Presented) The potato juice product of claim 41, comprising 4000 mg/l of organic components, determined as non-purgeable organic carbon.
43. (Canceled)
44. (Currently Amended) The potato juice product of claim ~~[[43]]~~39, wherein the ratio of base-forming to acid-forming components is above 4.
45. (Previously Presented) The potato juice product of claim 44, wherein the ratio of base-forming to acid-forming components is above 6.

46. (Currently Amended) A method of controlling acid-base balance in a subject comprising:
obtaining a potato juice product via a method comprising:
 obtaining a pressed potato juice;
 separating fiber or starch residues from the juice by filtration through a microfilter
 to produce a microfiltrate; and
 performing electrodialysis on the microfiltrate to produce an electrodialysate
 having a ratio of base-forming to acid-forming components of at least 2.5; and
administering the potato juice product to a subject.
47. (Previously Presented) The method of claim 46, wherein the subject is a human.